

Snapper with Zucchini and Tomato



Ingredients

- 4 teaspoons extra-virgin olive oil, divided
- 1/2 teaspoon kosher salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 2 (6-ounce) snapper fillets
- 2 tablespoons dry vermouth or white wine
- 1 cup diced zucchini
- 1 1/2 tablespoons minced shallots
- 1 teaspoon chopped fresh oregano
- 1 teaspoon grated lemon rind
- 1 cup halved cherry tomatoes
- 1 tablespoon chopped fresh basil
- 2 teaspoons fresh lemon juice

Preparation

- Heat a large nonstick skillet over medium-high heat. Add 1 teaspoon oil to pan; swirl to coat. Sprinkle 1/4 teaspoon salt and 1/4 teaspoon pepper over fish. Add fish to pan; cook 3 minutes on each side or until desired degree of doneness. Remove fish from pan; keep warm. Add vermouth; cook until liquid almost evaporates. Add zucchini, shallots, oregano, lemon rind, 1 teaspoon oil, and 1/8 teaspoon salt; sauté 3 minutes or until zucchini is tender.
- Combine zucchini mixture, tomato, remaining 1/8 teaspoon salt, remaining 2 teaspoons oil, basil, and juice; toss gently. Serve with fish.